

THE HOLLIS FAMILY

From the Hollis Kitchen



Nana June's Buttermilk Biscuits

2 c. flour

1 tsp. salt

4 tsp. baking powder

1/3 c. cold lard

1/2 tsp. soda

3/4 c. buttermilk

Sift dry things together. Cut in lard till like coarse meal.

Stir in buttermilk with a fork just till it holds. Pat out 1/2 in. thick on floured board.

Cut & bake on ungreased sheet, hot oven 450° about 12 min.

Don't twist the cutter!

THE HOLLIS FAMILY

From the Hollis Kitchen



Recipes from our cards, in our own hands

From the Hollis Kitchen

Each recipe was transcribed from the original family card, which appears on the facing page. Spellings, abbreviations and measurements are kept as they were written.

Transcribed with AI assistance, then read, corrected and approved by the family.

Designed by Card & Crumb.

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Sample book: the Hollis family and these recipes are fictional, created to demonstrate Card & Crumb.



*For Nana June, who never measured anything
twice, and for every grandchild who stood on
a chair to help.*

About these recipes

Every recipe in this book is shown twice: on the left, a photograph of the original card; on the right, the same recipe typed out so it is easy to cook from.

The typed versions keep the cards' own words. A "c." is still a cup, oleo is still oleo, and an oven might just be "hot." Where the card left something out, so does the book.

When a word was hard to read, the family checked it against the card before this book was printed.

Contents

BREAKFAST & BREADS

Nana June's Buttermilk Biscuits 8

MAINS

Grandpa Walt's Sunday Pot Roast 12

SIDES

Corn Fritters 16

DESSERTS

Aunt Dot's Molasses Crinkles 20

Lemon Icebox Pie 22

PRESERVES & DRINKS

Bread & Butter Pickles 26

CHAPTER ONE

Breakfast & Breads



Nana June's Buttermilk Biscuits

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1 tsp. salt

4 tsp. baking powder

1/3 c. cold lard

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3/4 c. buttermilk

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The original card

Nana June's Buttermilk Biscuits

INGREDIENTS

2 c. flour
4 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
1/3 c. cold lard
3/4 c. buttermilk

METHOD

Sift dry things together. Cut in lard till like coarse meal.

Stir in buttermilk with a fork just till it holds. Pat out 1/2 in. thick on floured board.

Cut & bake on ungreased sheet, hot oven 450° about 12 min.

NOTES ON THE CARD

Don't twist the cutter!

Our notes

Kitchen notes

CHAPTER TWO

Mains



Grandpa Walt's Sunday Pot Roast

Grandpa Walt's Sunday Pot Roast

3-4 lb. chuck roast

salt & pepper

2 T. bacon grease

1 onion, sliced

1 c. coffee

1 c. water

3 carrots

4 potatoes

Brown roast well on all sides in the grease. Add onion, coffee & water.

Cover, low oven 300° 3 hrs. Add carrots & potatoes the last hour.

The coffee is the secret. Don't tell June.

The original card

Grandpa Walt's Sunday Pot Roast

INGREDIENTS

3-4 lb. chuck roast
salt & pepper
2 T. bacon grease
1 onion, sliced
1 c. coffee
1 c. water
3 carrots
4 potatoes

METHOD

Brown roast well on all sides in the grease. Add onion, coffee & water.

Cover, low oven 300° 3 hrs. Add carrots & potatoes the last hour.

NOTES ON THE CARD

The coffee is the secret. Don't tell June.

Our notes

CHAPTER THREE

Sides



Corn Fritters

Corn Fritters

1 c. corn

1 egg

1 1/2 c. milk

1 c. flour

1 tsp. baking powder

pinch salt

1 T. sugar

Mix all. Drop by spoon in hot fat. Fry til golden.

Serve w/ syrup or just butter.

Bobby ate 11 once - July 4th

The original card

Corn Fritters

INGREDIENTS

1 c. corn
1 egg
1/2 c. milk
1 c. flour
1 tsp. baking powder
pinch salt
1 T. sugar

METHOD

Mix all. Drop by spoon in hot fat. Fry til golden.
Serve w/ syrup or just butter.

NOTES ON THE CARD

Bobby ate 11 once — July 4th

Our notes

CHAPTER FOUR

Desserts



Aunt Dot's Molasses Crinkles

Lemon Icebox Pie

Aunt Dot's Molasses Crinkles

about 4 doz.

3/4 c. shortening

2 tsp. soda

1 c. brown sugar

1/2 tsp. salt

1 egg

1 tsp. each cinnamon & ginger

1/4 c. molasses

1/2 tsp. cloves

2 1/4 c. flour

Cream shortening & sugar, beat in egg and molasses. Mix in dry ingredients.

Chill 1 hr. Roll in balls size of walnuts, dip tops in sugar. Bake 375° 10-12 min. Don't overbake.

Dot always doubled it at Christmas

The original card

Aunt Dot's Molasses Crinkles

about 4 doz.

INGREDIENTS

3/4 c. shortening
1 c. brown sugar
1 egg
1/4 c. molasses
2 1/4 c. flour
2 tsp. soda
1/2 tsp. salt
1 tsp. each cinnamon & ginger
1/2 tsp. cloves

METHOD

Cream shortening & sugar, beat in egg and molasses.
Mix in dry ingredients.

Chill 1 hr. Roll in balls size of walnuts, dip tops in sugar. Bake 375° 10-12 min. Don't overbake.

NOTES ON THE CARD

Dot always doubled it at Christmas

Our notes

FROM THE KITCHEN OF *Marjorie*

RECIPE **Lemon Icebox Pie**

1 can sweetened condensed milk

3 egg yolks

1/2 cup lemon juice

grated rind of 1 lemon

1 graham cracker crust

Beat yolks, add milk, then juice and rind. Pour into crust.

Bake 325 for 15 minutes. Cool, then chill overnight.

use real lemons!

The original card

Lemon Icebox Pie

From the kitchen of Marjorie

INGREDIENTS

1 can sweetened condensed
milk
3 egg yolks
1/2 cup lemon juice
grated rind of 1 lemon
1 graham cracker crust

METHOD

Beat yolks, add milk, then juice and rind. Pour into
crust.

Bake 325 for 15 minutes. Cool, then chill overnight.

NOTES ON THE CARD

use real lemons!

Our notes

CHAPTER FIVE

Preserves & Drinks



Bread & Butter Pickles

Bread & Butter Pickles

Makes 8 pints

25 med. cucumbers, sliced thin

5 c. sugar

8 onions

2 T. mustard seed

1/2 c. salt

1 tsp. turmeric

5 c. vinegar

1 tsp. celery seed

Let cukes & onions stand in the salt with ice 3 hrs. Drain.

Bring vinegar, sugar & spices to a boil, add cukes, heat just to boiling. Pack hot in jars & seal.

Aug. 1974

The original card

Bread & Butter Pickles

Makes 8 pints

INGREDIENTS

25 med. cucumbers, sliced thin
8 onions
1/2 c. salt
5 c. vinegar
5 c. sugar
2 T. mustard seed
1 tsp. turmeric
1 tsp. celery seed

METHOD

Let cukes & onions stand in the salt with ice 3 hrs.
Drain.

Bring vinegar, sugar & spices to a boil, add cukes,
heat just to boiling. Pack hot in jars & seal.

NOTES ON THE CARD

Aug. 1974

Our notes

Recipes from the cards of the Hollis Family



BREAKFAST & BREADS

MAINS

SIDES

DESSERTS

PRESERVES & DRINKS